

day sprinkle a few bread crumbs and bits of butter over the top, set the pan containing the dish or the nappies or shells in the oven for ten minutes, turning another pan over them. Uncover and brown lightly and serve in the dish in which they were cooked.

PEPPERS STUFFED WITH CLAMS.

Cut the tops from half a dozen small peppers, uniform in size, remove the seeds, taking care not to touch them with the fingers; lay the peppers in boiling water for five minutes, and then put them into cold water. Take out, drain, and dry. Make a sauce as directed in the previous recipe with flour, butter, clam juice, and milk, add to it one cup of clams coarsely chopped and two hard boiled eggs minced fine. Season to taste with salt and pepper, add half a teaspoon of lemon juice, and with this mixture fill the peppers. Arrange them half by side in a baking dish, the open sides up; sprinkle crumbs and bits of butter over them, pour a little clam juice and water about them, cover, bake fifteen minutes, uncover and brown. All the preparation for this dish may be made Saturday or on Sunday morning and the cooking done just before the dish is to be served.

CHICKEN AND ASPARAGUS.

This is an excellent method of using the leftovers of chicken and of cooked asparagus:

Make a white sauce by cooking together a tablespoon each of butter and flour, pour a cup of milk upon them and stirring until thick and smooth. Have ready two cups of dice of cold chickens, roast, boiled, or fricasseed, and one cup of asparagus tips or of tender asparagus cut into half inch lengths. When all are hot season with a teaspoon of salt and a little white pepper. If you wish the dish to be richer add a beaten egg a drop at a time and cook for three minutes after it is all in, or boil two eggs hard, chop them coarsely, and mix them with the other ingredients.

Cold veal or cold lamb may be cut into small, neat pieces and cooked in this same way.

CHICKEN AND GREEN PEAS.

Follow the same recipe and for the asparagus substitute a cup of cooked peas. Cold lamb or veal may be used in place of chicken.

SAVORY SCALLOP OF MEAT AND PEPPERS.

Two cups of cold meat will be required for this dish. Any kind may be used, but it should be well seasoned. A good result is sometimes won by combining two kinds, like ham and chicken or lamb or veal, or by adding a little cold tongue to either one or to minced beef. Select a couple of green peppers and chop those, as well as the meat, fine, keeping them separate. Lay a thickness of the meat in the bottom of a buttered pudding dish, put part of the peppers on top of this, sprinkle with fine crumbs, moisten with a little well seasoned stock, and then repeat the layers of meat, sauce, crumbs, and gravy. When the dish is nearly full, mark the top layer of crumbs, dot this with bits of butter, put into the oven, cover, and bake for fifteen minutes. Uncover, brown, and serve. This, like several of the other dishes named, can be prepared the day before it is needed.

BEEF WITH TOMATO SAUCE-I.

Put a cup of good brown gravy or stock in a chafing dish or frying pan with half as much thick stewed tomato and a tablespoon of tomato catsup and make them all smoking hot. Lay in this slices of cold roast beef, turn them over in the sauce and leave them until heated through. Salt to taste, add a dash of paprika, and serve.

This is one of the best ways in which to use up old roast beef.

BEEF WITH TOMATO SAUCE-II.

Heat a cup of stewed tomatoes with a small onion sliced and let all simmer together for ten minutes. Salt and pepper to taste, heat in it slices of cold roast or boiled beef until hot through, and serve.

Cold veal is also excellent warmed over in this manner.

LAMB WITH GAME SAUCE.

Melt together a tablespoon of butter, two tablespoons of currant or other tart fruit jelly, a teaspoon of dry mustard, as much pepper and twice as much salt. In this sauce heat sliced cold lamb.

SAVORY MINCE.

Melt a tablespoon of butter, add to it half a teaspoon of onion juice, stir into it a cup of cold minced beef, moisten it to the thickness you wish with gravy or stock, and season with salt, pepper, and celery salt. If beef is used add two teaspoons of onion juice and a cup of minced carrots. Stir until smoking hot and serve.

well. Now, as to the questions: To clean a silver backed brush dip the bristles in hot water, to which a little ammonia has been added. Souse the bristles up and down, keeping the back out of the water; rinse afterwards in clean hot water. The silver can be polished later. Put the comb in the hot water, brush it off with a nail-brush that will remove the matter which has got in between the teeth. Do not leave either the brush or the comb to soak in the water, but rub them with a towel
